



# DINNERLY

D432 badge

## Arugula Salad Flatbreads with Mozzarella & Tomato

 20-30min  4 Servings

Sure, you could have a pizza with salad on the side but where's the fun in that? Instead, we're totally digging the hot-cold flavor explosion of salad ON this flatbread pizza. It's literally the perfect combo in every bite. And best of all, no forks to wash because you eat it all with your hands. We've got you covered!

## WHAT WE SEND

- plum tomatoes
- tomato paste
- Parmesan
- mozzarella
- garlic
- baby arugula
- mediterranean pitas

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- microplane or grater
- rimmed baking sheet

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 570kcal, Fat 30g, Carbs 51g, Proteins 24g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Thinly slice **mozzarella**. Finely grate **all of the Parmesan**. Quarter **tomatoes**; cut crosswise into ¼-inch slices. In a medium bowl, combine garlic, **½ cup of the tomato paste**, **1 teaspoon vinegar**, **½ teaspoon sugar**, and **2 tablespoons oil**; season with **salt** and **pepper**.



### 4. Assemble flatbreads

Spread an even amount of the **seasoned tomato paste** onto each **pita**, then top with **mozzarella** and **half of the Parmesan**. Transfer **flatbreads** to a rimmed baking sheet (they will overlap slightly) and broil on the top oven rack until cheese is melted and browned in spots, 2–3 minutes (watch closely).



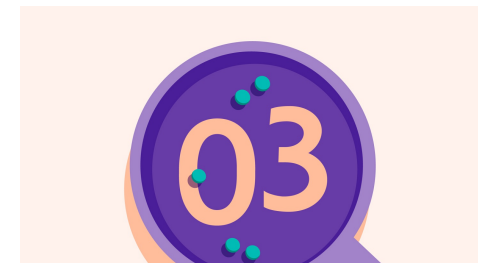
### 2. Marinate tomatoes

In a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **tomatoes** and toss to coat. Set aside, tossing occasionally.



### 5. Finish & serve

Add **arugula** and **remaining Parmesan** to bowl with **tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Serve **flatbreads** topped with **some of the arugula salad** and a **drizzle of oil**. Serve **remaining arugula salad** alongside. Enjoy!



### 3. Toast pitas

Brush each **pita** lightly with **oil**, then place directly on the top oven rack. Broil until golden, 1–2 minutes per side (watch closely). Transfer toasted pitas to a cutting board.



### 6. Make it picky-eater proof

As much as we love this combo of gourmet-meets-pizza, it might not fit the bill for other palates. For your picky eaters, serve the arugula salad on the side and try topping your flatbread with fresh basil, ham, or pulled chicken.